

PRIVATE DINING 2023

*one option per course for all guests, unless upgraded to higher packages
*specific dietary requirements catered for on request

STARTERS

Chicken liver parfait, date chutney, brioche

Smoked salmon, crème fraiche,
cucumber, pumpernickel bread

Potato and leek soup

MAINS

Chicken breast, black pudding,
fondant potato, peppercorn sauce

Seabass, cauliflower, samphire, new potatoes

Pea risotto, broad beans,
pumpkin seeds, parmesan

DESSERTS

Dark Chocolate pot, cocoa nib, hazelnut ice cream

Meringue, lemon curd, raspberry, vanilla ice cream

Vanilla Panna cotta, strawberry, vanilla ice cream

WWW.SKYEHOTEL.CO.UK/WEDDINGS

WEDDINGS@SONASCOLLECTION.COM

CALL +44 (0) 1470 373737

CHILDREN'S PRIVATE DINING 2023

*one option per course for all guests, unless upgraded to higher packages
*specific dietary requirements catered for on request

STARTERS

Soup of the day, bread roll

Melon, seasonal fruit, sorbet

Vegetable sticks, hummus

MAINS

Chicken Breast, creamed potato, vegetables

Sea bass, new potato, vegetable

Macaroni cheese, garlic bread

DESSERTS

Mini fruit sundae

Chocolate brownie, vanilla ice cream

Sticky toffee pudding, vanilla ice cream

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